

1. (Thrice Amended -- Corrected) A method of preparing bagel ingredients to form an English muffin bagel, comprising the following steps:
 - a) mixing a bagel-dough mix;
 - b) kneading said bagel-dough mix;
 - c) letting said bagel-dough mix rise in a warm environment for a period of time sufficient to form a first-rise bagel dough;
 - d) shaping said first-rise bagel dough into a set of individual bun portions;
 - e) letting said set of bagel-dough individual bun portions rise in a warm environment for a second period of time sufficient to form second-rise bagel dough individual bun portions;
 - f) proofing said second-rise bagel dough individual bun portions in a warm environment for a third period of time of approximately three hours, said third period of time is greater than the sum of rise times in steps c and e to form English muffin bagel dough individual bun portions; [and]
 - g) omitting any boiling step; and
 - h) griddle-baking said English muffin bagel dough individual bun portions to form completed English muffin bagels.

2. (Unchanged) A method of preparing bagel ingredients to form English muffin bagels, according to Claim 1, in which step (f) is preceded by an intermediate step (f.1) of water-misting and coating top and bottom surfaces of said English muffin bagel individual bun portions with a thin layer of cornmeal.

3. (Amended and corrected) A method of preparing mixed bagel dough ingredients to form English muffin bagels,

characterized by

- a) a first rising step;
- b) a second rising step;
- c) a long proofing step in which maximum rising for the yeast nutrients present is approached;
- d) a baking step; and

any boiling step is omitted and any partial baking step on any isolating planks on the deck of a commercial oven is omitted, resulting in a light English muffin bagel.

9. (Corrected) A method of preparing bagel ingredients to form English muffin bagels according to Claim 3, maximum rising for the yeast nutrients present being approached in said long proofing step, resulting generally in the bagels expanding beyond standard bagel rising, partially closing the navel, and touching adjacent bagels to form bite marks[;].